

# Menus

Please '3' your menu choices from the following pages,  
select one starter, one main course and one dessert.  
Please mark 'n' in the box for your Vegetarian option.

Do you require mineral water or sparkling water .....

## Starters

- Buffalo Mozzarella with Confit Tomato Salad & Pesto  
*Fresh buffalo mozzarella with fresh vine tomato slowly roasted with olive oil, garlic and fresh herbs. Served with a basil, olive oil and pine nut dressing.*
- Tian of Prawn Cocktail & Avocado Salad  
*Marinated prawns in fresh Mary Rose on a chiffonnade of baby gems, topped with a guacamole and king prawn.*
- Seasonal Melon and Fresh Fruits  
*Rosette of seasonal melon topped with fresh fruits, mint and cracked black pepper to enhance the flavour of the fruits.*
- Seasonal Melon with Parma Ham, Olive Oil and Cracked Black Pepper  
*Rosette of seasonal melon with roquette leaves and parma ham dressed with olive oil and cracked black pepper to bring out the natural sweetness of the melon.*
- Chicken Liver Parfait with Brioche and Red Onion Jam  
*Smooth velvet-like parfait with warmed brioche, dressed leaves and slowly cooked jam that's full of natural sugars.*
- Paté Maison with Brioche and Red Onion Jam  
*Homemade paté with our very own mixture of meats to produce a lovely textured paté. Served with warm brioche and red onion jam.*
- Smoked Salmon Blinis and Crème Fraîche  
*Smoked Scottish salmon with roquette leaves and crème fraîche served on fresh homemade blinis.*
- Classic Caesar Salad with Parmesan Shavings  
*Crisp cos lettuce with croutons, black olives and parmesan shavings, lightly dressed with Caesar dressing.*
- Homemade Soups.....  
*We can create any soup that you may wish but here are some for you to think about: Roast Tomato and Red Pepper (V), Leek and Potato with Crème Fraîche and Chives (V), Wild Mushroom and Tarragon (V), French Onion with Cheese Croutons, Carrot, Orange and Coriander (V), Sweetcorn Chowder (V), Roast Chicken and Thyme, Pea and Mint (V), Watercress*
- Baked Portobello Mushrooms served with Creamed Spinach, and Grated Cheddar and Goats Cheese  
*Grilled Portobello mushrooms seasoned with garlic oil and covered with creamed spinach, with a crust of mature cheddar and creamy goats cheese, topped with fresh breadcrumbs and chopped parsley.*
- Confit Duck Leg glazed with honey and served with Orange, Carrot and Coriander Salad  
*Duck leg cooked very slowly, surrounded by its own juices that becomes very moist and full of flavour. Served on a very simple salad that enhances each individual flavour.*
- Mezze Style Platters (supplement)  
*Mezze style platters served on each table with a choice of: Freshly baked tomato bread, humus, Continental meats, stuffed vine leaves, marinated olives, filo wrapped king prawns, artichokes, tzatziki, beef tomato and mozzarella*
- Homemade Individual Quiches with Roquette Salad  
*Freshly baked individual quiche with smoked haddock and leek filling together with a roquette and walnut salad or wild mushroom, stilton with walnut*
- Fried Fish Cakes and Fresh Salsa Verdi  
*Fresh fish cakes made with moist cod, crab and sweetcorn, lightly crumbed for a crisp texture and served with salsa Verdi.*
- Italian Bruschetta with Fresh Basil and Goat's Cheese  
*Lightly toasted bread topped with sweet sun dried tomatoes and creamy goat's cheese. Served with confit tomato and wilted baby spinach*

## Main Course

- Roast Breast of Chicken with a Choice of Sauces .....  
*Sealed breast of chicken then roasted to hold its own juices. We can create any sauce that you may wish, but here are a few for you to consider:*  
*Cream of Wild Mushroom*  
*Wrapped with Prosciutto and served with Red Wine and Shallots*  
*Bourguignon*  
*Tomato, Olive and Thyme*  
*White Wine and Herb*
  - Traditional Roast Chicken, Bacon, Bread Sauce and Pan Gravy  
*Breast of chicken roasted and served with roast bacon and traditional bread sauce.*
  - Roast Chicken with a Sage and Onion Farce  
*Breast of chicken with a moist sage and onion mousse topped with crispy bacon with a rich red wine sauce.*
  - Roast Sirloin of Beef  
*Traditional roast sirloin of beef served with red wine jus.*
  - Beef Wellington (supplement)  
*Fillet of beef sealed and wrapped in spinach pancakes with mushroom duxelle topped with puff pastry.*
  - Fillet Rossini (supplement)  
*Roast fillet of beef served on a crouton topped with homemade paté and served with wild mushroom and Madeira jus.*
  - Loin of Pork, Calvados and Apple Sauce  
*Pork loin pan sealed and roasted to add flavour, served with a light cream sauce made using calvados, with a fine apple brunoise to finish.*
  - Shank of Lamb with a Red Currant Jus  
*Slowly braised shank of lamb cooked with rosemary, orange and brandy for maximum flavour and giving a very tender piece of lamb. Served with a rich red currant sauce.*
  - Shank of Lamb with Rosemary, Thyme and Tomato Jus  
*Pot roasted shank of lamb with a tomato based herb sauce, filling and wholesome!*
  - Leg of Lamb with Rosemary Jus and Apricot Stuffing  
*Roast leg of lamb garnished with apricot stuffing and dressed in a rosemary jus.*
  - Roast Breast of Turkey  
*Roast turkey with chipolatas, chestnut stuffing and cranberry sauce.*
  - Fillet of Cod Wrapped in Parma Ham  
*Roast fillet of cod wrapped in parma ham dressed with a light seasonal wild mushroom and thyme sauce.*
  - Roasted Fillet of Salmon  
*Roasted fillet of salmon with a champagne and caviar sauce.*
  - Roast Tranche of Halibut with Shrimp Sauce  
*Roast halibut dressed in a rich sauce with roasted shrimps.*
  - Fillet of Salmon Roasted and Poached with a Herb Crust  
*Fillet of salmon with a fresh herb crust served in its own cooking liquor.*
- All our main courses are served with the following:*  
*Seasonal panaché of vegetables*  
*Parmentier potatoes*  
*Buttered new potatoes.*

## Vegetarian Menu

- Spinach, Brie and Hazelnut Wellington (V) (N)  
*A mixture of Somerset brie, spinach and hazelnuts wrapped in puff pastry and baked until crisp*
- Roast Beef Tomato with Spinach and Goat's Cheese (V) (N)  
*Stuffed beef tomato with a mixture of spinach, goat's cheese and pine nuts roasted and served with a tomato jus.*
- Aubergine and Ratatouille Charlotte (V)  
*Fresh ratatouille encased in an aubergine and slowly baked.*
- Fricasse of Wild mushroom with asparagus (V)  
*Served in a puff pastry tartlet and garnished with dressed leaves*

## Desserts

- Pana Cotta with Seasonal Berries** .....  
*A light blancmange dressed with seasonal berries and a light fruit jus. A choice of:*  
Vanilla  
Coconut  
White Chocolate and Raspberry  
Baileys  
Lime Leaf, Cardamon & Yoghurt
- Classic Bread and Butter Pudding**  
*Sweet buttered brioche baked in egg custard served with clotted cream.*
- Lemonchello Tart with Crème Fraiche**  
*A light, yet tart baked lemon custard fills the sweet tart cases, served with crème fraiche which highlights the flavour.*
- Chocolate and Blueberry Brownies with a Creamy Vanilla Ice Cream**  
*A rich chocolate brownie with sweet blueberries served warm with creamy vanilla ice cream.*
- Baked Vanilla Cheesecake**  
*Deep baked vanilla cheesecake served with fresh fruits.*
- Sticky Toffee Pudding and Ice Cream**  
*Indulge yourself with a truly wicked dessert, one of the great classics.*
- Crème Brûlée and Shortbread Biscuits** .....  
*Another timeless dessert with a rich baked egg custard and glazed golden caramel. A choice of:*  
White Chocolate  
Vanilla  
Banana
- Chocolate Fondant with Clotted Cream** .....  
*This is a rich chocolate truffle served hot with clotted cream, made in a variety of flavours - choose your favourite! (This dessert is also gluten free.)*  
Dark chocolate  
Chocolate and orange  
Chocolate and mint  
Chocolate and hazelnut  
Chocolate and black cherry
- Baked Rhubarb Tart**  
*Baked tartlet made with moist rhubarb and a hint of orange served with crème anglaise.*
- Strawberries and Cream {seasonal}**

## Children's Menus

- Seasonal Melon and Fresh Berries
- Homemade Soup
- Prawn Cocktail
- Homemade Chicken Nuggets and Chips
- Deep Fried Fish Goujons and Chips
- Homemade Beef Burgers and Chips
- Supreme of Chicken and Chips
- A choice of Ice Creams

